

Decadent chocolate cake

This recipe was shared by Iris Kuebler of Lancashire.

- 2¼ cups sifted all-purpose flour
- 1 teaspoon baking powder
- 1 cup boiling water
- ½ cup (1 stick) butter or margarine
- 3 squares unsweetened chocolate
- 2 cups sugar
- 1 teaspoon vanilla
- 2 eggs, separated
- ½ cup dairy sour cream
- 1 teaspoon baking soda

Preheat oven to 350 degrees. Grease bottom and side of a 10-inch springform pan; dust lightly with flour and tap out any excess.

Sift flour and baking powder onto wax paper. Pour boiling water over butter and chocolate in a large bowl; let stand 5 minutes, until melted. Stir to blend. Stir in sugar and vanilla. Beat in egg yolks one at a time, blending well. Combine sour cream and baking soda; beat into chocolate mixture. Stir in sifted flour, beating thoroughly.

Beat egg whites in a small bowl with electric mixer until soft peaks form. Stir a little of the beaten egg whites into the batter to lighten. Fold in remaining egg whites carefully, until no streaks of white remain. Pour into prepared pan. Bake at 350 degrees for 45 minutes or until cake tests done. Cool in pan on a wire rack for 10 minutes. Loosen the springform side; remove side of pan; cool cake completely. Frost with chocolate frosting and decorate with crystallized violets, if desired. Let set before cutting.

Decadent chocolate frosting

- ¾ cup semi-sweet chocolate pieces (from a 6-ounce package)
- 6 tablespoons heavy cream
- 2 tablespoons butter or margarine
- 1 teaspoon vanilla
- 1¼ cups 10X (confectioners') sugar

Combine chocolate, heavy cream, butter, vanilla and sugar in a medium-size saucepan. Heat slowly, stirring constantly, until butter and chocolate have melted. Remove from heat; beat until mixture thickens slightly, but is still runny. Cool slightly. Frost cake. Icing will firm up.

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